



Extra-fine gourmet butter 82% fat Candia Professional - 1 kg Roll

- **Legal name:** Extra-fine butter 82% fat
- **Ingredients:** Cream, lactic ferments
- **Origin:** Milk from France
- **GMO:** Conventional product. Not subject to GMO labelling in accordance with EC Regulations 1829 and 1830/2003
- **Ionisation:** No ingredients, additives or finished products have been subjected to ionisation treatment
- **Allergens:** Milk, dairy products and its derivatives
- **Chemical contaminants:** In compliance with current European standards
- **Storage conditions:** Store at +6 °C
- **BBD*:** 75 days

*BBD: Best Before Date

Code: 1 0330 00



QUALITY INFORMATION

PHYSICOCHEMICAL PROPERTIES

Moisture (%)	≤ 16
Non-fat dry matter (%)	≤ 2
Butterfat (%)	≥ 82
Oleic acid (%)	≤ 0,35
pH	4.7 to 5.5

MICROBIOLOGICAL PROPERTIES

	TARGET
Salmonella spp.	Absent in 25 g
Listeria monocytogenes	Absent in 25 g
Staphylococcus coagulase+ (CFU/g)	≤ 10
Yeasts/Moulds* (CFU/g)	Max. 1000
Enterobacteria* (CFU/g)	Max. 1000

*3-class plan m = 100 M = 10 m



NUTRITIONAL VALUES

	Per 100 g
Energy (kJ/kcal)	3056/743
Fat (g)	82
Of which saturated (g)	55
Carbohydrate (g)	0,6
Of which sugars (g)	0,6
Protein (g)	0,7
Sel (g)	0,04



LOGISTICAL INFORMATION

	Palletisation		Unit	Case	Pallet
Units / Case	10	EAN code	3700342303308	13700342303305	53700342303303
Cases / Layer	9	Net weight (kg)	1	10	720
Layers / Pallet	8	Gross weight (kg)	1,02	10,2	760
Cases / Pallet	72	Dimensions (mm)	70x70x235	370x253x150	1200x800x1356

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Update : 08/12/2023